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Office Housekeeping

Included in this packet is a new Contact form. Please take a few minutes to complete this form and return to the office. You can mail it back with your renewal forms, or you may email it to: eh@gtcountymi.gov. This helps us keep emergency information updated should we need to reach out quickly to all of our licensees. As part of this process, we are also auditing all of the licenses to verify the correct fee category. Please note that the pre-printed license applications come directly from the State of Michigan so updating the contact form will not automatically update the information on the renewal application or license.



License Renewals & Updates

Your pre-printed license forms are enclosed with this newsletter or have been mailed to your corporate offices. Please update any information that is incorrect on the applications. A special reminder for those who have STFU licenses—please make sure to turn in your inspections with your renewal. Last minute inspection requests (less than 4 business days notice) to maintain licensure will be denied.

Don't forget —all renewals are due by April 30, 2022.

Late renewals are subject to a late fee of \$50 per month charged the 1st day of the month, no exceptions.

ServSafe Training

We are pleased to announce that we will be hosting a few test only sessions this summer. We have had a change in location and can only seat 12 students per exam. The registration form can be found on the website, or you may stop by the office or email and request a form. Please note that payment in full is required to confirm a seat for the test and they are filled on a first come first served basis. The upcoming test dates are:

JUNE 8, 2022

AUGUST 10, 2022

For other ServSafe info, please check out the following information:

- Michigan Restaurant and Lodging Association: <https://www.mrla.org/servsafe-food-manager.html>
(click on Class Schedule)
- MSU Extension hosts ServSafe classes that are offered statewide: <https://www.canr.msu.edu/servsafe/index>
- ServSafe also has some online testing options: <https://www.servsafe.com/access/ss/catalog/productdetail/ssmct7tce>

If you have any questions on certification, please reach out to your inspector, or you can contact Ashley Curtis at 231-995-6025 or acurtis@gtcountymi.gov.



Active Managerial Control

Applicable Food Code Section: 2-102.11

How important is it, in the current environment (pandemic and associated staffing issues), that the Person In Charge (PIC) of a food service ensures compliance?

To put it simply, extremely important.

Developing and implementing food safety management systems to prevent, eliminate, or reduce the occurrence of foodborne illness risk factors is recommended to achieve active managerial control.

Active Managerial Control includes but is not limited to the following:

- Certified food protection managers who have shown a proficiency of required information by passing a test that is part of an accredited program
- Responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge focus on the five factors that directly relate to food safety concerns within retail and food service establishments:
 1. Purchasing food from approved suppliers
 - Only approved suppliers' ingredients and foods are in storage and in use within the facility
 2. Cooking temperatures
 - Food safety critical limits such as final cooking temperatures that need to be monitored and verified
 3. Holding temperatures
 - Stating hot and cold holding temperatures
 - Explaining the relationship between food safety and providing equipment that is sufficient in number and capacity. Also ensuring that equipment is properly designed, constructed, located, installed, operated, maintained and cleaned.
 - Standard operating procedures (SOPs) for performing critical operational steps in a food preparation process such as cooling, date marking and reheating
 4. Preventing cross-contamination
 - Be able to identify the 8 major food allergens and the symptoms of an allergic reaction
 - Explaining the correct procedures for cleaning and sanitizing utensils and food contact surfaces of equipment
 - Identifying chemicals in the food establishment and the procedures necessary to ensure they are safely stored, dispensed, used and disposed of according to manufacturer's directions
 5. Employee health and hygiene
 - Describing the relationship between the prevention of foodborne disease and the personal hygiene of a food employee
 - Explaining the employee health policy for restricting or excluding ill employees
 - How, when, and why proper handwashing is critical

If the PIC is finding it difficult to ensure compliance, adjustments must be made within the business. Our inspectors have witnessed food service establishments reducing their hours of operation, menus have been simplified at some locations, and these are just a few examples of the changes being made to help follow food safety management systems.